I N F O

INSTALLATION AND INSTRUCTION MANUAL

FROST FREE FRIDGE FREEZER ER2658B

Electrolux

CONTENTS

IMPORTANT INFORMATION 2

YOUR APPLIANCE
- Important Points To Remember 3

HOW TO INSTALL YOUR APPLIANCE
- Positioning 4
- Reversible Hinging 4
- Foot Adjustment 5
- Electrical Requirements 5-6
- Before Using Your Appliance 6
- Final Check 6
- Starting 6
- Normal Sounds 6

HOW TO USE THE CONTROLS
- Temperature Control 7
- Warning Lights 7
- Mains On/Off Switch 7

YOUR FRIDGE COMPARTMENT
- Temperatures 7
- Fresh Food Compartment 7
- Door Storage 8
- Helpful Hints When Buying Food 8
- Preparing Foods For Storage 8
- Fresh Food Storage Guide 9

YOUR FREEZER COMPARTMENT
- Temperatures 9
- Helpful Hints When Buying Food 9
- Frozen Food Storage 9
- Freezing Fresh Food 10
- General Food Preparation 10
- Ice Making 10
- Prepared Foods 10
- Cool Food Quickly 10
- Open Freezing 10
- Packaging 10
- Labelling 11
- Thawing Foods 11

FOOD FREEZING GUIDE 12-13

AUTOMATIC DEFROST 14

CARING FOR YOUR FRIDGE/FREEZER
- Replacing The Light Bulb 14
- Cleaning And Care 14
- If Going On Holiday 14

SOMETHING NOT WORKING
- Service Check 14
- Rating Plate 15

HELP US TO HELP YOU
- Service 15
- Customer Care 15

ELECTROLUX SERVICE CENTRES 16

GUARANTEE ..... Back Page

IMPORTANT USER INFORMATION

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. This product should be serviced by an authorised service engineer and only genuine Electrolux Spare Parts should be used.

- It is dangerous to alter the specifications or modify this product in any way. This product is designed for domestic use only and should be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

- The appliance should be left for 2 hours after installation before it is turned on to allow the refrigerant to settle. Care must be taken to ensure that the appliance does not stand on the electrical supply cable.

- Many parts at the back of this appliance heat up and should not be exposed. When positioning this appliance ensure there is adequate ventilation. Failure to do this will result in component failure and possible food loss.
  This appliance is heavy. Care should be taken when moving it.

- Electrolux domestic fridge freezers are designed to be used specifically for the storage of edible food stuffs only. Food manufacturers storage recommendations should be strictly adhered to. Refer to relevant instructions.

- Care must always be taken when handling food in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling, reheating and freezing foods.

- Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.

- Your fridge freezer is designed for operation in a domestic household. If it is used in a non-domestic situation the guarantee may be invalidated.

- Do not place carbonated fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode resulting in damage to the appliance.

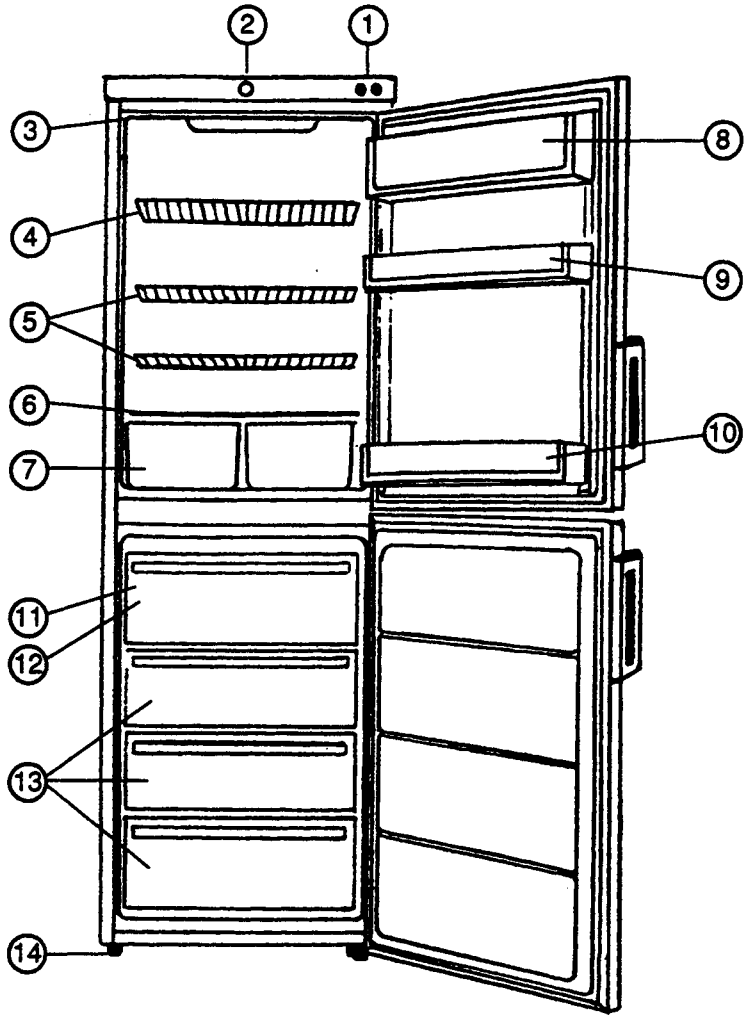
- Ice lollies can cause frost burns if consumed straight from the freezer.

- Frozen food must not be refrozen once it has thawed out.

- Manufacturers' food storage recommendations should be strictly adhered to. Refer to relevant instructions.

- Care must be taken when removing contents not to touch frozen interior surfaces, particularly if hands are wet.

YOUR APPLIANCE



1. Warning Lights
2. Control Housing
3. Interior Light
4. Flap Shelf
5. Adjustable Shelf
6. Salad Drawer Cover
7. Salad Drawer
8 Butter & Cheese Compartment
9. Door Shelf
10. Door Shelf with Bottle Grip
11. Ice Store
12. Freezer Flap
13. Storage Baskets
14. Lever Adjusters

For best results, it is important that you read all the contents of this handbook before you use your fridge freezer.

IMPORTANT POINTS TO REMEMBER

DO ...

Adjust the level of your appliance before loading it with food.

Cover or wrap liquids and foods, particularly those with strong odours.

Put vegetables and salads in the salad drawers, in plastic bags.

Leave the doors ajar when the appliance is not in use.

Rotate stocks of frozen foods. Date markings will help with this.

DON'T...

Leave the drink cooler with residue in it which might harden or go stale. Always rinse out and dry the container as soon as it becomes empty.

Leave the door open for long periods as this will make the fridge more costly to run.

Obstruct air circulation in the fridge by tightly packing stored items.

Use the wet tray in any other domestic appliance e.g. a microwave.

Cover the shelves with any protective materials which may obstruct air circulation through them.

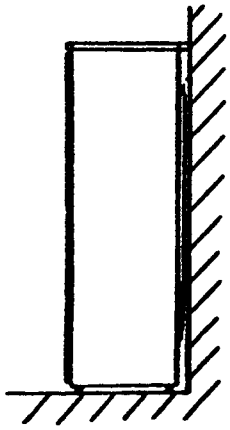
Put hot food in the appliance.

HOW TO INSTALL YOUR APPLIANCE

POSITIONING

This appliance is designed to operate in ambient temperatures between 10°C (50°F) and 32°C (90°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature e.g. not next to a cooker or other sources of direct heat, or in a very cold room e.g. an outhouse, where the temperatures may fall below 10°C (50°F). If these ambient temperatures are exceeded the food storage temperatures given on pages 8,13 &14 will not be maintained.

Fig. 2



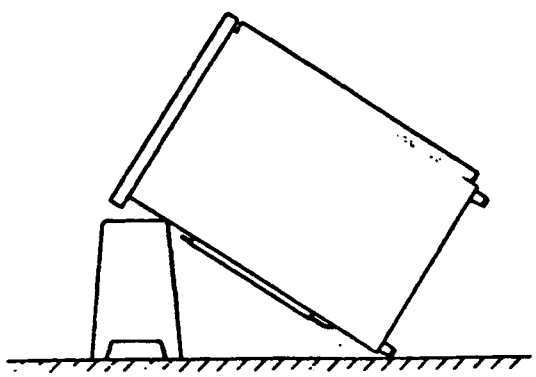
The appliance should be gently pushed into place until the top panel rear ventilation grill touches against the wall. (See Fig. 2). When in position a 50mm (2") clear space above the appliance should be maintained. If a clear space of 50mm (2") above the appliance is not available, clearances of 25mm (1") should be maintained on both sides.

REVERSIBLE HINGING

If your fridge/freezer is already in use, disconnect it from the electricity supply and remove shelves and other loose items, including food. Place frozen food in boxes wrapped in blankets or other suitable insulating material and put in a cool place.

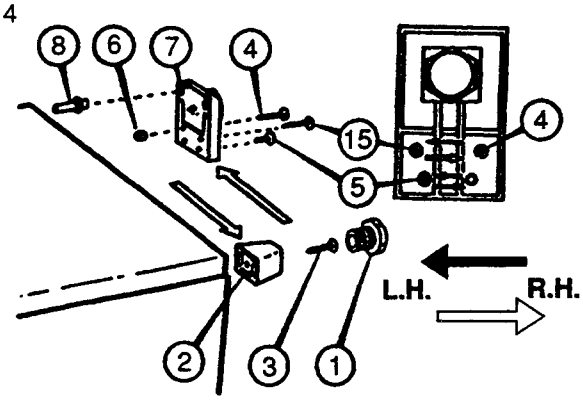
Gently lay the appliance on its back with the top held away from the floor by at least 30cm (12") (use a stool or something similar). make sure to use a towel or cloth at the base of the product to protect the sides of the fridge ensuring the product does not slip. Do not support the appliance on the rear ventilation grill (see fig.3 for correct positioning).

Fig. 3



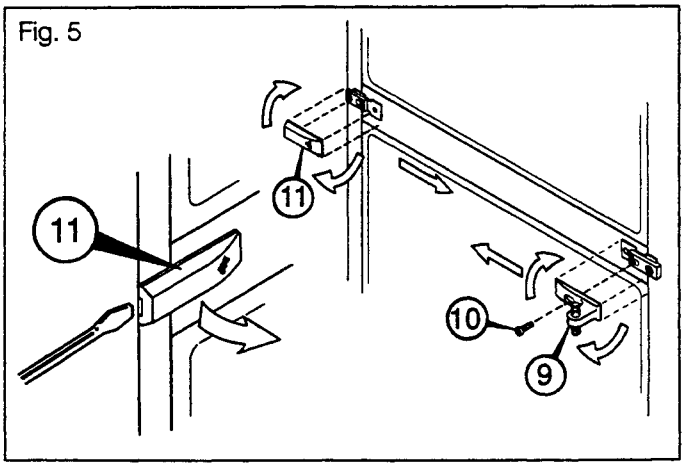
Remove level adjuster (1) from the small foot assembly. The small foot (2) can now be removed by the removing screw (3). In order to remove the large foot/hinge assembly (7) screws (4, 5 & 15) should be removed making sure that the spacer (6) is retained with the assembly (see fig.4).

Fig. 4



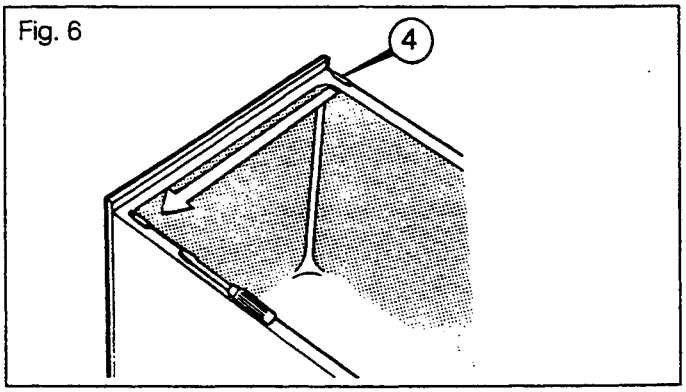
Remove the bottom door lifting it slightly and carefully sliding it down off the centre hinge (9) (fig.5), remove centre hinge and washers (where fitted) by taking out the securing screw (10). Pull the hinge down out of the top door. The top door can then be removed by carefully sliding it down off the upper hinge pin. By using a flat bladed screwdriver remove the blanking cover (11), see fig.5. Refit the cover by clipping it back onto the opposite side.

Fig. 5



Unscrew the upper hinge pin (4) and transfer it to the opposite side. (See fig. 6).

Fig. 6



Re-fit the top door carefully sliding it onto the upper hinge pin.

Turn the centre hinge (9) around from its illustrated position and transfer to the opposite side. To secure the centre hinge, gently press up into top door re-fit any spacing washer(s) on the top side of the hinge, to position top door at correct height. re-fit the screw (10) to secure centre hinge to cabinet. Ensure top door is correctly aligned before fully tightening the screw. This can be achieved by sideways movement of the centre hinge.

Re-fit the bottom door by carefully sliding it onto the centre hinge pin.

Pull out the lower hinge pin (8) which may have come away with the hinge blade or remained in the door. Push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws (4, 5 & 15) moved over to their new positions in the hinge foot (see fig. 4).

It is important that the spacer (6) is retained with screw (4) in the channel between the base of the product and the foot/hinge assembly when screwing the foot/hinge assembly into its new position.

Re-fit the small foot, positioning the screw hole furthest from the cabinet font on the flat portion of the base.

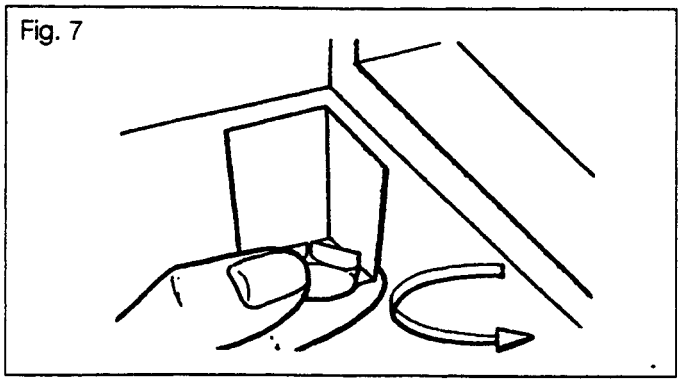
Replace the level adjusters (1) in the small foot.

Stand the appliance upright.

FOOT ADJUSTMENT

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should also be level. Adjust the level by screwing out the appropriate level adjusters in the front feet using your fingers or a suitable spanner (see fig. 7). Level adjusters are also available in the rear feet in the event of excessive floor uneveness. Make sure the appliance is upright and all adjusters are in firm contact with the floor so that the cabinet doesn't rock in any direction.

Fig. 7



ELECTRICAL REQUIREMENTS

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate, located inside the cabinet.

WARNING THIS APPLIANCE MUST BE EARTHED

For your convenience, this appliance comes complete with either a moulded-on or re-wireable 13 amp (BS1363) plug, protected by a 13 amp ASTA approved (BS1362) fuse.

In the event of having to change the fuse in the plug supplied, a replacement 13 amp ASTA approved (BS1362) fuse must be used.

In the case of a moulded-on plug, the fuse cover MUST be refitted after changing fuse. If the fuse cover is lost or damaged the plug MUST NOT be used until a replacement is obtained.

Replacement covers are available from your local electricity shop or nearest customer service centre. The colour of the replacement fuse cover must match the colour insert or emboss on the base of the plug.

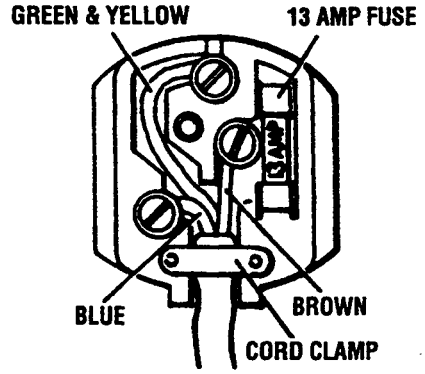
In the case of a re-wireable plug care must be taken to ensure that the top cover is refitted without causing damage to either the top cover or base. In the event of the plug becoming damaged or cracked, it must be replaced with an equivalent 13 amp, BS1363 Approved plug (ref. fig.8) and rewired using the following procedure:-

WARNING

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

Fig. 8



The wire coloured green and yellow must be connected to the terminal marked with the letter "E" or by the Earth Symbol ⏚ or coloured green or green and yellow. The wire coloured Blue must be connected to the terminal marked with the letter "N" or coloured black. The wire coloured Brown must be connected to the terminal marked "L" or coloured red.

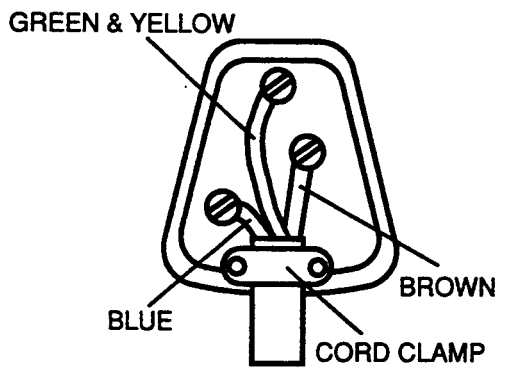
Upon completion there must be no cut, loose or stray strands of wire present and the cord clamp must be secure over the outer sheath.

If a 13 amp (BS1363) plug is unsuitable for your sockets, the plug should be removed, (cut-off in the case of a moulded-on plug) and an appropriate plug fitted.

NOTE: Moulded plugs cannot be re-used and should be discarded if cut from a mains lead, as insertion into a 13 A socket could prove fatal.
If a non-fused plug is fitted (ref. fig.9), the wiring must follow the above procedure and the appliance must be protected by the use of a 15amp fuse either in the adaptor or at the distribution board.

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

Fig. 9



If at any time a replacement supply cord is required, the cross sectional area of its conductors must not be less than 0.75mm² and the cable clamp must be tightened so as to fully retain the new cord.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

BEFORE USING YOUR APPLIANCE

Wash the interior of the appliance using a solution of 5ml (1 teaspoonful) of bicarbonate of soda to each 500ml (1 pint) of warm water and dry very thoroughly with a clean dry cloth. Detergents or soap should not be used as they leave a trace of odour. Abrasive cleaning powders must not be used on any interior part as they may effect the finish.

Care should be taken when opening and closing the door not to trap your fingers between the top of the door and front moulding. Always use the door handle.

FINAL CHECK

Before starting to use your appliance, please check :

1. It has been thoroughly dried inside.
2. Air can circulate freely.
3. The feet have been adjusted and all four feet are firmly in contact with the floor.

STARTING

Plug into the mains and switch on. Check that the mains warning light comes on and the control dial is correctly set. (See "How to set the Controls"). You will hear the compressor start up.

NORMAL SOUNDS

It is quite normal for refrigerators and freezers to make a certain amount of noise. The noise level will vary according to where the cabinet is positioned.

Noise and vibration can arise if the cabinet is unsteady, or is close up to some other fitment such as a sink unit or dishwasher.

Refrigerating System. A faint gurgling or bubbling sound can be heard when refrigerant is pumped through the coils of tubing at the rear or cooling system.

Compressor. When the refrigerant is pumped round, a whirring or pulsating noise may be heard from the compressor.

Thermostat. The compressor is started and stopped by the thermostat. A click can be heard when the thermostat cuts in and out.

Cooling Fan. A noise can be heard when the fan motor is running to circulate the cold air inside the cabinet.

Defrosting Timer. Defrosting is controlled by a timer. The timer hums like an electric clock, and clicks occasionally.

Drip Tray. Whilst defrosting is in progress, defrost water drips into a tray at the rear and a hissing sound may be heard.

HOW TO USE THE CONTROLS

TEMPERATURE CONTROL

The operating controls are situated under the flap at the front of the top panel.

To start the cooling system, plug into the wall socket and switch the mains on.Turn the thermostat to the position indicated in fig 10. The temperature in the fridge and freezer compartments will be affected by location, room temperature and frequency of door openings and adjustment of the thermostat setting may be needed to allow for this. When operating the outside front edges of the freezer may feel warm to the touch. This is quite normal.

There is one control for setting the temperature of both the fridge and freezer compartments.

If a lower temperature is needed (e.g. during hot weather) turn the thermostat knob clockwise towards max. or for less cooling anticlockwise towards min.

If colder settings are selected for extra chilling effect do not forget to turn the control dial back to the correct setting afterwards.

We advise you to run your fridge freezer until the red warning light goes out before storing frozen food.

WARNING LIGHTS

The warning lights are situated in the right hand corner of the top panel.

Green Indicator Light – When the appliance is switched on at the mains the green indicator light will glow and continue to glow until the appliance is switched off at the mains, or by the mains on/off switch.

Red Indicator Light

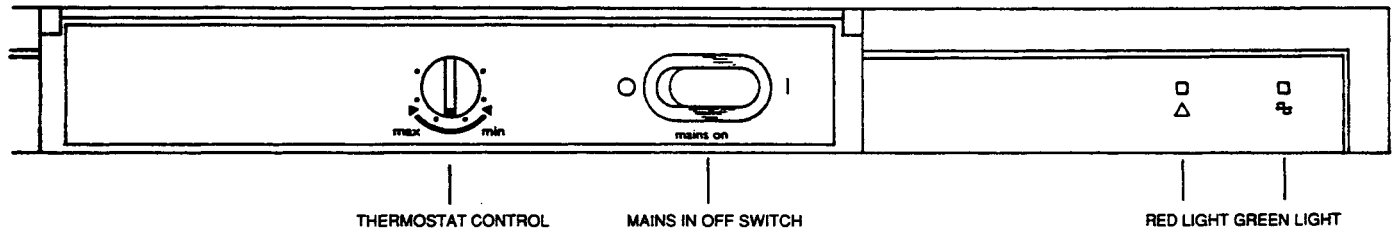
A few hours after starting up this will go out to show that the correct temperature has been reached for the setting chosen and will stay out to indicate that everything is in order.

It will come on if the freezer temperature rises unduly for instance, after opening the freezer door or placing food inside the cabinet, but the light should go out again when the temperature returns to normal.

MAINS ON/OFF SWITCH

For the appliance to operate this switch must be in the I position as well as it being plugged into the mains supply.

Fig. 10



YOUR FRIDGE COMPARTMENT

TEMPERATURES

The function of the fridge compartment is to reduce the development or organisms which cause decay and bacterial activity, and thus increase the storage life of food.

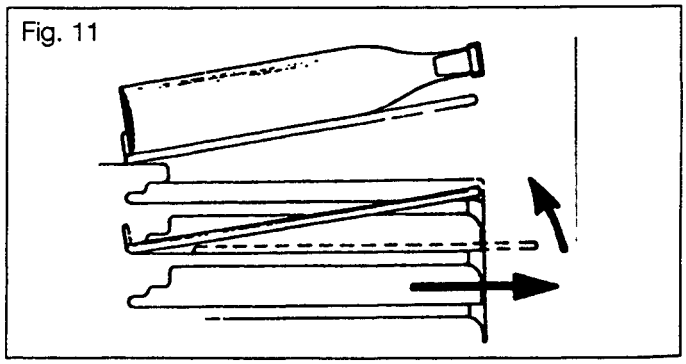
The fresh food compartment has been designed to operate between 0°C (32°F) and 5°C (41°F) and is in accordance with British and European Standards.

FRESH FOOD COMPARTMENT

The fridge compartment is fitted with shelves which are adjustable for the storage of different sized articles and may also be tilted for the storage of bottles of wine etc. (see fig. 11).

If your fridge freezer is positioned near to a wall thereby allowing the door to open through only 90° then each shelf when tilted can be removed as follows (see fig. 12).

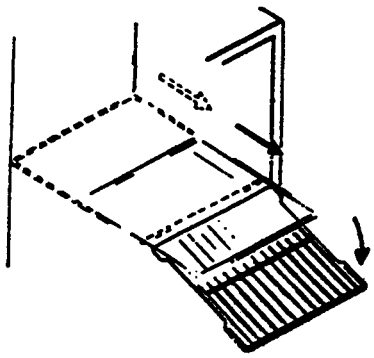
Fig. 11



The shelves are designed to allow maximum air circulation and therefore when placing foods on the shelves make sure a small space is left between the packages.

The warmest area in the fridge is to the top of the compartment and the coolest is at the bottom of the compartment this is where the most perishable foods should be kept.

Fig. 12



Vegetables and salad foods can be stored in the salad drawer. To ensure they are maintained in a crisp condition it may be necessary to wrap some foods in polythene bags e.g. lettuce, watercress or herbs.

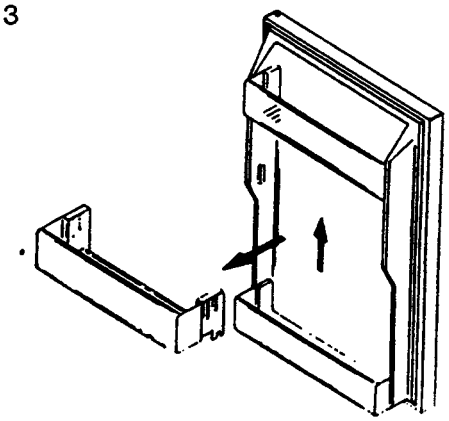
DOOR STORAGE

Storing items in the door liner can eliminate searching in the main compartment. The lower door shelf should be used for the storage of heavier bottles whilst remaining shelves will accommodate fat, butter, small cartons and jars etc.

Adjustment of the door shelves can be made to accommodate varying heights of bottles and other containers (see fig. 13).

Enclosed storage compartments may be used to store dairy products and fats.

Fig. 13



HELPFUL HINTS WHEN BUYING FOOD

Always ensure that food you purchase is of good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packing – avoid shop-worn labels or produce covered in dust.

Avoid buying chilled food if you cannot store it straight away. The use of an insulated container is advisable.
Buy and consume foods prior to the "Sell By" or "Best Before" dates.

When your arrive home place perishable foods in the refrigerator immediately.

Always follow the storage instruction recommended by the manufacturer on the packet.

PREPARING FOODS FOR STORAGE

Wash and dry soiled vegetables and fruit before storage. All vegetables and fruit should be washed before eating.

Foods should be covered before being placed in the refrigerator. Foil, plastic film, polythene and plastic food containers are suitable.

Covering foods not only prevents transfer of flavours and foods from drying out, but also prevents any possible cross contaminations with bacteria from raw to cooked foods. The position or storage of food in a refrigerator should be carefully selected so that cross contamination will not occur.

Different types of food such as raw meat, fish, dairy products and cooked food should be kept separately to avoid contamination from one another. Cooked foods should always be placed above raw meats.

Put fresh meat and defrosting foods on a plate, covered, at the bottom of the fridge – if it drips onto other foods it can pass on food poisoning bacteria. Do not let meat drip into fresh vegetables and salads in the salad drawer.

With ready packed and pre-packed foods always check the label to see if the manufacturer has given any storage advice and follow accordingly. Many foods now have preservatives and anti toxins removed and this will reduce the shelf life of certain foods.

Hot food should not be put straight into the refrigerator because it can cause intensive work to the compressor and thus increase the energy consumption, and therefore it is important to cool cooked food quickly before putting it into the refrigerator.

Food should be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it in a sink filled with iced water. Ensure that the food is covered and stir at regular intervals to reduce the temperature quickly.

NEVER PUT HOT FOODS DIRECTLY INTO THE FRIDGE/FREEZER.

FRESH FOOD STORAGE GUIDE

The recommended storage times of food are as follows:

Shelf Position	Storage Time
Top Shelves	
Fats	10 days
Hard Cheese	7-14 days
Cooked Meats, Poultry	2 days
Bacon	7 days
Middle Shelves	
Milk and Cream	2-3 days
Soft cheese	2-3 days
Eggs	2 weeks
Desserts with cream/ custard	2 days
Middle Shelves	
Pastry Products	3-4 days
Cooked Meat Pies/ Sausage Rolls	2 days
Cooked Fruit	up to 4 days
Bottom Shelves	
Stock and Gravies	2 days
Fresh Fish	eat same day
Fresh Meats	3 days
Fresh Poultry	2 days
Sausages	up to 3 days
Minced Meat, Burgers	1 day
Salad Drawer	
Green Vegetables	3-5 days
Salad Vegetables	3-5 days
Fresh Fruit	5 days

DO NOT KEEP BANANAS IN THE FRIDGE/FREEZER

YOUR FREEZER COMPARTMENT

TEMPERATURES

The ******** symbol means that your freezer will store frozen food at – 18°C (-0°F) for long term storage and will also freeze fresh food.

It will store food at a temperature that is too cold for bacterial and enzyme activity which causes decay, thus increasing the storage life. If frozen correctly, food will retain texture, colour, taste and nutritional content.

Most fresh foods freeze well, however some freeze more successfully than others. Foods with a low proportion of water such as bread, cakes, pastry, meat, fish and poultry freeze exceptionally well. Similarly, game, dairy produce, fruits and vegetables all keep well in the freezer.

Foods with a high water content such as lettuce or marrow do not freeze well as the freezing process breaks down their cellular structure. Other foods which do not freeze well are mayonnaise because it separates, bananas because they turn black and whole eggs in their shells because they crack.

HELPFUL HINTS WHEN BUYING FOOD

Always ensure that the fresh food that you purchase is of a good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packages – avoid shopworn labels or produce covered in dust.

Avoid buying frozen food if you cannot store it straight away. The use of an insulated container is advisable. When you arrive home place frozen foods in the freezer immediately.

FROZEN FOOD STORAGE

Your freezer has the following capabilities:

Net Storage Volume 80L (2.8 cuft)
* Weight of stored food 29.5kg (56.5lb).

*This is a standard measurement and the actual capacity depends upon the density and sizes of the food. The above figures are based on an average density of 0.32 kg per litre (20lb per cuft.)

Pre-packed commercially frozen food should be stored in accordance with the manufacturers' instructions for a 3 star frozen food compartment and should be put in the freezer as soon as possible after purchase. Your freezer provides for long term storage which generally means up to 3 months but the length of storage time can vary and it is important to follow the recommended times shown on packets of commercially frozen food.

Storage time for home prepared fresh foods are given on page 8.

Any opened packets of frozen foods should be rewrapped in air tight materials to prevent surface evaporation which causes drying or "freezer burn".

Important

If the temperature rises in frozen foods because of:

a) non compliance with manufacturers instructions.

b) electric power failure.

then recommended storage life may be reduced and storage times may not apply.

Frozen food which is allowed to thaw accidentally should either be used immediately or thrown away.

Alternatively if the food is uncooked and it has not been completely defrosted it can be cooked then refrozen.

FREEZING FRESH FOOD

During the freezing process the temperature of fresh food should be reduced quickly so that ice crystals are kept as small as possible to prevent damaging the structure of food. If freezing takes place slowly large ice crystals form and these will affect the quality of food once it has defrosted.

In any 24hours you can freeze as much as 6kg (13.25lb) of fresh food. The packets of food to be frozen should be placed apart to allow cold air to circulate between them. They should not touch existing packets.

During the freezing process ensure that the door remains closed.

For safety reasons, the freezer baskets are fitted with stops but are readily removed by pulling them forward to the stop, then lifting the front and pulling all the way out. Re-fit by reversing this procedure.

Note:
Aim to check dates on packets and rotate foods regularly. Although storage longer than recommended is not harmful, flavours and textures begin to deteriorate.

GENERAL FOOD PREPARATION

Fruit & Vegetables: Fruit and vegetables should preferably be frozen immediately after picking or purchasing or kept in a refrigerator for no longer than twenty four hours.

For perfect results fruit should be just ripe, and if any show signs of being damaged it should be discarded. Most vegetables and some fruit need to be blanched before freezing to retard enzyme reaction. Timings for individual types are given in the tables on pages 12 – 13.

Blanching: Where necessary plunge vegetables into boiling water for the specified period, and time from the moment they return to boil. Drain and cool immediately in iced water before packaging and freezing.

Meat: Freeze joints in handy-sizes after trimming fat and removing bones if necessary. Game must be hung for the required period and cleaned before being hung.

Poultry: Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately. Giblets should be packed separately.

Fish: All types of fish should be preferably frozen within 24 hours of being caught. Any superfluous scales should be removed along with the fins, then the fish gutted and washed clean in cold salted water before being frozen.

ICE MAKING

It may be necessary to build up a supply of ice cubes when entertaining or for a spell of hot weather when ice will be in demand.

First, make ice cubes by filling the ice tray with fresh drinking water to the top of each ice cube compartment and placing on the freezer shelf. When ice cubes have formed, hold the tray upside down and twist the tray along its length, allowing loosened cubes to fall into a plastic container or polythene bag. Store in the freezer and use when required.

PREPARED FOODS

These freeze well, but remember that seasonings may become stronger during frozen food storage. Salt shortens the storage time of frozen food so add a little more if necessary during preparation for eating. Semi-liquid foods have a tendency to thicken, so should be made up with a little more liquid than normal. Highly spiced and aromatic dishes should be wrapped thoroughly, so the flavour does not transfer to other frozen foods. Always cool prepared foods quickly and freeze immediately.

DO NOT PLACE HOT FOODS INTO THE FREEZER.

COOL FOODS QUICKLY

Hot food should not be put straight into the freezer because it can cause intensive work for the compressor and thus increase the energy consumption. Therefore it is important to cool cooked foods quickly before putting them into the freezer.
Food should also be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it into a sink filled with iced water. Ensure that food is covered and stir at regular intervals to reduce the temperature. Once cooled transfer food into a container suitable for freezing.

OPEN FREEZING

This method is commonly used to freeze fruits and vegetables. After preparation place the food in a single layer on foil covered baking sheets, trays or special fast freeze trays, ensuring that the items do not touch each other. Freeze the food uncovered until hard (usual 1–2 hours), after which it can be packed into polythene bags. This method produces free flow packs which means that portions, whatever size, can be taken out as required. Open freezing is also useful for delicate foods which could become damaged during packing, e.g. decorated cakes, flans and pastries.

PACKAGING

It is important to use the correct packaging to preserve the quality of frozen food. All foods should be wrapped in moisture proof materials and be completely covered. The most useful materials are heavy gauge polythene bags or sheeting, plastic containers with tight fitting lids, aluminium foil, aluminium foil containers and waxed cardboard containers.

Plastic film can be used as an inner wrapping for food which is then over wrapped with a polythene bag, or can be used to interleave small items such as chops, steaks, burgers etc., so that they can be removed individually. Use freezer quality film or double wrap food items with standard kitchen film.

Pad any sharp protruding bones on meat and poultry with foil or plastic film to prevent the bag being pierced during

freezer storage. A range of closures are available including bag ties, heat sealers and self seal type polythene bags.

Boiling bags can be used to both pack food in for freezing and for reheating that same food in a pan of boiling water. They are especially useful for items such as new potatoes, sauces and single portions of cooked foods. As much air as possible must be extracted from the bag and an effective seal is essential.

Pack foods in even shapes to maximise space available in your freezer and facilitate removal when required later.

LABELLING

The most useful label is probably the self adhesive type as it can be used on every kind of surface. Information to be written on the label should include the type of food, approximate weight or likely number of servings, and any comments relevant to ultimate use. It may be necessary to keep a notebook handy to enable you to rotate stocks and keep reference on what type of foods are being used at one time.

THAWING FOODS

Most foods can be thawed in their original wrapping to maintain moisture and prevent any deterioration. Foods should be thawed in a cool place such as a refrigerator or if food is required quickly a microwave oven may be use, remembering to transfer foods from foil containers and remove wire ties from plastic bags. Always follow the instructions in the microwave oven's manual for thawing frozen food. It is essential that all foods particularly meat and poultry are completely defrosted before cooking.

Fruit: Keep container closed and allow to thaw at room temperature for about five hours.

Vegetables: It is not necessary to thaw before cooking – place in salted boiling water, cover and time cooking from moment of return to boil which only takes a few minutes. Some vegetables can also be put in the oven with a knob of butter and some may be deep fat fried.

Meat & Poultry: Thaw completely before cooking by preferably leaving to defrost slowly in a refrigerator. If required quickly, a microwave oven may be used or allow 2 to 3 hours per 1/2 kg. (1lb.) at room temperature. To check whether or not poultry is defrosted the legs should be able to move freely and there should be no ice crystals present.

Dairy Products: Allow eggs to thaw in closed containers and use immediately. Butter and cream depending on the quantity will thaw in one to two hours at room temperature. Do not freeze eggs in their shells as they will crack.

Baked Items: Bread takes about two hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to retain shape and speed the thawing process.

Prepared Foods: Heat gently in closed containers in the oven and season if necessary.

Commercial Packs: Follow the printed instructions given by the manufacturers.

FOOD FREEZING GUIDE

	Max. Storage Period	Method	Remarks
MEAT joints			
Beef	10-12 months	Remove additional fat Cut to handy size wrap thoroughly	Pad bone ends
Pork	6 months	Cut to handy size wrap thoroughly	ditto
Lamb	9 months	Cut to handy size wrap thoroughly	ditto
Steak	10-12 months	Open freeze or interleave with plastic film	ditto
Chops	See Pork or Lamb above	ditto	ditto
Veal Fillets	6-9 months	ditto	
Bacon, cured smoked	6 weeks 1 month	ditto	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly, remove tubes cores and fat, pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	9-12 months	Clean in usual way, joint if necessary, wrap thoroughly	Wrap giblets separately, pad bone ends. Do not stuff till ready.
Turkey	9-12 months	Clean in usual way, joint if necessary	ditto
Duck, Goose	6 months	Clean in usual way, joint if necessary	ditto
Giblets	3months		Wrap separately from bird
Game	6 months	Hang before freezing	Cook immediately after thawing
FISH			
All types	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Trout	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Salmon	3 months	Clean, stuff with greaseproof paper for shape retention or cut into steaks, cutlets or fillets	Must be fresh
VEGETABLES			
Mushrooms	3 months	Leave button mushroom whole, slice larger ones. Trim stalks, wash, dry thoroughly. Freeze open (or sauted in a little butter till partially cooked then freeze).	Pack in boxes
Potatoes	3 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze.	
Beans (Broad, French or Runner)	12 months	Peel or pod, and wash, top and tail. Cut large beans into shorter lengths or slice.	Blanch for 2 mins., cool for same time in iced water then freeze.
Carrots	12 months	Use small ones. Prepare by scraping, top and tail.	Blanch for 3-4 mins.
Cauliflower	12 months	Break up the florets and wash.	Blanch for 3 mins. Add lemon juice to water to improve whiteness.
Spinach	12 months	Wash thoroughly. Remove thicker veins. Chop if liked.	Blanch a few leaves at a time, for 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves.	Blanch for 3 mins – medium 1 1/2-2 mins – small.
Root crops	12 months	The younger the better. peel and slice or freeze whole.	Blanch for 3-5 mins.

	Max. Storage Period	Method	Remarks
FRUIT			
Apples	9-12 months	Freeze either of two ways: as puree-stew with little water, beat to smooth pulp, sweeten to taste, blanch for two mins., drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze.	Freeze in small quantities. Pack in plastic containers, leaving 1.5 cm (1/2 in.) headroom.
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup 1/2-1lb. 200-400g (1/2-1lb) sugar to 550ml (1 pint) of water, making sure fruit is covered.	Pack in plastic containers, leaving 1.25-2.5 cm (1/2-1in.) 2.5cm (1/2-1in) headroom.
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen open then pack in containers.	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged in syrup, place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid.
DAIRY PRODUCTS			
Eggs Whole	6 months	Pack leaving headspace, beat slightly.	Do not freeze eggs in their shells as they will crack.
Egg Whites	6 months	Beat slightly, place whites in small containers just a few at a time.	
Egg Yolks	6 months	As for whites, but to prevent coagulation mix with 1/4 tsp. salt or 1/2 tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes, label so that correct yolks are used.
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze.	
Cream Whipping and Double only	3 months	Must first be beaten lightly before freezing. Rosettes of whipped cream can be piped onto silicone paper and open frozen.	Allow slight room for expansion in the container. Pack in layers.
Cheese	4 months (soft) 3-4 months (hard)	Wrap all varieties tightly in foil.	Hard cheese stores much better when grated.
BAKED ITEMS Wrap in foil or polythene bags			
Bread (Freshly baked)	1-2 months	Wrap and freeze	
Cakes, plain	6 months	Wrap and freeze	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene.	
PREPARED FOODS			
Stews	2 months	May be frozen quite satisfactorily in a polythene bag.	Place bag inside a square plastic or cardboard box to shape the contents into bricks which save space in the freezer.
Sauces	4 months	Freeze in quantities of 275ml (1/2 pint) A little extra liquid may be required when you come to use it	Egg based sauces are unsuitable.
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 200°C/Mark 6.	Cover slices of meat with gravy to prevent drying out.

AUTOMATIC DEFROST

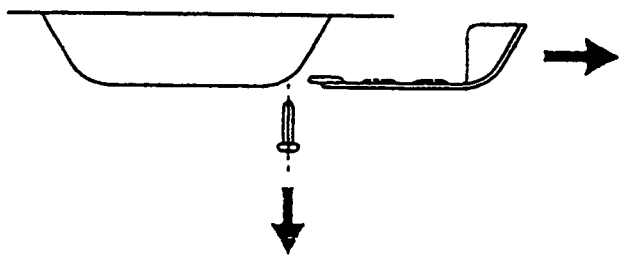
Your appliance has been designed to be frost free. This means there is no need to defrost your appliance, as this will be carried out automatically.

CARING FOR YOUR FRIDGE/FREEZER

REPLACING THE LIGHT BULB

Should the interior light fail to work, first switch off and pull out the mains plug, and then replace the bulb as follows: (see fig. 14).

Fig. 14



Remove the light cover by removing the screw at the rear with a screwdriver and pulling the cover outwards towards the middle of the cabinet. Unscrew the bulb and replace it with a new 15 watt E14 SES bulb (available from your local Electrolux Service Centre as listed on page 16).

To replace the light cover slide it into its original position and replace screw.

CLEANING AND CARE

SWITCH OFF THE APPLIANCE AT THE MAINS.

The interior of your appliance should be cleaned at regular intervals depending on usage. Always clean when food is at a minimum.

Empty the compartment and keep foods in a cool place.

Wash the interior and all fitments with a clean cloth wrung out in a bicarbonate of soda solution – 5 ml (1 teaspoon) bicarbonate of soda 500 ml (1 pint) warm water.

NEVER USE DETERGENTS OR ABRASIVE POWDERS TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

The door seal should be cleaned with soapy water and thoroughly dried.

The outside should be wiped clean with a damp cloth and stubborn marks may be removed with a non-scratch cream cleanser. Wipe dry with a soft cloth. A small amount of wax spray polish may be applied to the exterior every few months to maintain the gloss finish.

The condenser grill situated at the back of the appliance should be dusted carefully occasionally.

Switch on at the mains and replace fitments and food.

IF GOING ON HOLIDAY

If you are going away for a period of time the following advice should be followed:

For 2 days - No need to remove any food from the fridge compartment except perishable foods such as meats and poultry.

Up to 1 week - Remove all foods except for eggs, butter and bacon, from the fridge compartment providing the "Best Before" date or recommended storage times are not exceeded.

Over 1 week - Empty all contents from the fridge compartment, clean and dry. **Leave the door closed.**

If you are leaving both the refrigerator and freezer compartments empty, switch off at the mains and remove the plug. Defrost, clean and dry **and leave both doors open.**

SOMETHING NOT WORKING

SERVICE CHECK

Before calling your nearest Electrolux Service Centre. Carry out these simple checks.

If the appliance is noisy:

See 'Normal Sounds'' page 6.

1. If the appliance fails to operate:

a) Is there a power failure? Check your house lights. If so, keep the door closed until the power is restored.

b) Is the plug firmly connected to the wall socket and is the socket switched on? Check the power supply by plugging in another appliance or a table lamp.

c) Is the fuse in the plug in tact and are the wires in the mains lead correctly connected to the plug? (see page 5).

2. Have you turned the thermostat to the correct settings?

3. Has the door been left open causing the temperature to rise?

4. Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry; this is due to a pressure difference which will quickly equalise and allow the door to open normally.

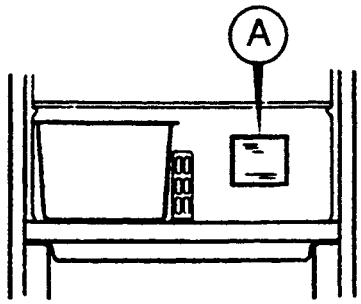
If, after following all these instructions, you are still having problems, contact your nearest Electrolux Service Centre. The telephone number is shown on the following pages.

RATING PLATE

The rating plate (A) is situated inside the cabinet behind the salad drawer or freezer bin (see fig 15). It gives the model and serial numbers which should be quoted in any communication. For future reference record the information opposite:

N.B.This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

Fig. 15



Model No:	
Serial No:	
Date of Purchase:	

HELP US TO HELP YOU

SERVICE

Before calling out an engineer, please ensure you have followed the checklist.

Telephone numbers are detailed on the list headed "Electrolux Service Centres".

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number.
5. When it was purchased.

Please note that all enquiries concerning service should be addressed to your local service centre.

Keep the receipt with this booklet as proof of purchase.

CUSTOMER CARE

For general enquiries concerning your Electrolux appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care,
Electrolux,
101 Oakley Road,
Luton,
Beds,
LU4 9QQ.

Tel: 0582 585858

ELECTROLUX SERVICE CENTRES

ABERDEEN	AB	0224 696569	Electrolux After Sales Service, Northeast Appliance Service, 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
ARGYLLE	PA24-61	0505 321316	Electrolux After Sales Service, T.D.C. Refrigeration, 40 Arran Place, Linwood, Renfrewshire PA3 3QU
BARNSTAPLE	EX18-23 31-39	0271 328826	Electrolux After Sales Service, Mc Bain Refrigeration, Unit 4, Upcott Avenue, Pottington Industrial Estate, Barnstaple, N. Devon EX31 1HN
BORDERS	TD	0573 224411	Electrolux After Sales Service, James Stewart & Son, 2-8 Wood Market, Kelso, Borders TD5 7AX
BOURNE	PE1-15 PE34,38 NG31-34	0778 394424	Electrolux After Sales Service, Bourne Electrical, Pinfold Road, Manning Road Industrial Estate, Bourne, Linconshire PE10 9HT
CANVEY	E EC EN N NW W WC AL CB HA LU MK SG UB WD IP NR CM CO IG RM SS PE16-19, 30-33, 35-37	081 443 3463 081 965 9699 081 965 9699 0268 964144 0268 964144	Electrolux After Sales Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
CARDIFF	CF NP1-4,6,9-44 SA1-18 SA21-32	0222 460131	Electrolux After Sales Service, Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
CUMBRIA	CA	0288 594747	Electrolux After Sales Service, ETB Services, Carlisle Enterprise Centre, James Street, Carlisle CA2 5AP
DUMFRIES & GALLOWAY	DG1-14	0387 65166	Electrolux After Sales Service, Allan Crossan (service), 93 Irish Street, Dumfries Scotland
DUNDEE	DD1-14 PH8-18	0250 876285	Electrolux After Sales Service, 1 Brogan Domestic, 1 Lochinblair Gardens, Dunkeld Road, Blairgowrie, Perthshire PH10 6GA
FIFE	KY1-16 PH1-7	0592 610590	Electrolux After Sales Service, M & H Appliances, 8 Eddison House, Fullerton Road, Queensway Industrial Estate, Glenrothes, Fife KY7 5QR
GLASGOW	G KA ML PA1-23 EH FK ZE	041 647 4381	Electrolux After Sales Service, 20 Cunningham Road, Clyde Estate, Ruthergien, Glasgow G73 1PP
GUERNSEY	All Codes	0481 46931	Guernsey Electricity, PO Box4. Vale Guernsey, Channel Island
HAVERFORDWEST	SA33-39 SA41-44 SA61-73	0437 710914	Electrolux After Sales Service, C Butherway, 1 Church Road, Roch, Haverfordwest, Dyfed SA62 6AG
HEREFORD	HR1-9 LD1-8 SY7,18 NP5 NP7-8	0432 340334	Electrolux After Sales Service, Domestic Repair Centre, Unit 3 Bank Buildings, Cattle Market, Hereford HR4 9HX
HULL	YO4 YO11-18 YO25 HU1-19 DN14	0482 585678	Electrolux After Sales Service, John Sizer, Unit 1 Boulevard Unit, Factory Estate, Hull HU3 4AY
INVERNESS	IV1-28, 30-36 40-49 51-56 PH19-26 30-44 KW1-14	0463 792952	Electrolux After Sales Service, Highland Appliances, Unit 3B3 Smithton Industrial Estate, Smithton, Inverness
ISLE OF WIGHT	PO30-41	0983 872552	Electrolux After Sales Service, Wyatts Electrical Service, 4 Forelands Road, Bembridge, I O W, PO35 5XW
JERSEY	All Codes	0534 505050	Jersey Electricity Company PO Box 45 Queens Road, St Helier JE4 8NY Jersey, Channel Islands
LAMPETER	SA19,20 SA40 SA45-48 SY23-25	0570 423020	Electrolux After Sales Service, Lampeter Domestic Appliance Service, Unit 16 Lampeter Ind. Est., Lampeter SA48 7DY
LANCASTER	LA1-23	0772 316175	Electrolux After Sales Service, NL Services, Unit 33 Ranglet Rd., Walton Summit, Bamber Bridge, Preston, Lancs PR5 8AR
LEEDS	BD DN1-7, 10-12 HD HG HX LS S WF YO1-3 5-8 DE NG1-22 & 25	0532 608511	Electrolux After Sales Service, 64-66 Cross Gates Road, Leeds LS15 7NN
LINCOLN	DN21 Sub Codes 1,2 & 5 only LN1,2 4-6 LN3 sub codes 4,5 only LN8-10 NG23,24 PE20-25	0522 514603	Electrolux After Sales Service, Brian Hudson, Unit 8 Stonefield Park Clifton Street, Lincoln LN5 8AA
NEWTON ABBOTT	EX1-17 TQ PL1-9 16 19-21	0626 65909	Electrolux After Sales Service, South West Domestic Service, Unit 2 Zealley Industrial Estate, Kingsteignton, Newton Abbott, South Devon TQ12 3SJ
NORTH WALES	LL	0745 591616	Electrolux After Sales Service, GMS (Cymru), Unit 2 Coed - Parc, Abergele Road, Rhuddlan, Clwyd LL18 5UG
NORTHERN	DL TS DH YO21,22 DH NE SR FY PR WN BB BL M OL SK CH CW L WA	0325 301400 091 493 2025 0282 774621 0282 774621 051 2541724	Electrolux After Sales Service, PO Box 40, Preston Road Aycliffe Industrial Estate, Newton Aycliffe, Co. Durham DL5 6XA
NORTHERN IRELAND EAST	BT1-30, 36-57 63-67	0232 746591	Electrolux After Sales Service, Unit C3, Edenderry Ind. Est., 326, Crumlin Road, Belfast BT14 7EE
NORTHERN IRELAND WEST	BT31-35 60-62 68-82 92-94	0861 510400	Electrolux After Sales Service, G & O (Armagh) Service, Owenmore House, Kilwee Business Park, Upper Dunmurray Lane, Belfast BT17 0HD
NUNEATON	B DY ST TF WR WS WV GL HP NN OX RG SL SN CV LE	021 358 7076 021 358 5051 0993 704411 0203 354424	Electrolux After Sales Service, Unit 23-24 Alliance Business Park, Townsend Drive, Nuneaton, Warwickshire CV11 6RX
REDRUTH	TR1-20 26 27 PL10-15 17 18 22-35	0209 314407	Electrolux After Sales Service, Cornwall Domestic Service, Unit 7D Pool Industrial Estate, Wilson Way, Redruth, Cornwall TR15 3QW
SHREWSBURY	SY1-6 SY8-17 SY19-22	0743 450279	Electrolux After Sales Service, BLI Service, 6 Harlescott Barn, Harlescott Lane, Shrewsbury, SY1 3SY
SOUTH HUMBERSIDE	DN8,9 DN15-20 DN21 DN31-40 LN (3 sub code 6 only) 7 LN11-13	0472 267978 Sub Codes 3,4 only	Electrolux After Sales Service, John Robinson (Electrical), Unit 74 New Enterprise Centre, King Edward Street, Gt. Grimsby DN31 3JP
SOUTHERN	BN16-18 BH DT SO SP BA BS PO1-22 TA TR21-25	0705 667411 0272 211876	Electrolux After Sales Service, Limberline Road, Hilsea, Portsmouth, Hampshire, PO3 5JJ
TONBRIDGE	CT DA ME GU1-26 TN BN1-15 RH TW BR CR SE SW SM KT	0732 357722 0273 694341 081 658 9069	Electrolux After Sales Service, 61-63 High Street, Tonbridge, Kent, TN9 1SD

GUARANTEE

This guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident. The interior lightbulb and glassware on refrigerators and larders are also excludued from the guarantee.

There are certain conditions which may invalidate this guarantee:

a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.

b) Service at all times must be carried out by an Electrolux Service Representative or authorised agent.

c) This guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided.
Addresses or telephone numbers for service requests as listed on page 16.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

Electrolux

ELECTROLUX LTD., LUTON, BEDS., LU4 9QQ

In accordance with its policy of progressive product design
the Company reserves the right to alter specifications

822020305-00-00